

Good Eats Recipes

Green Beans, Feta & Pecans

What You Need:

- 1 1/2 pounds green beans, trimmed and cut into 1-inch pieces
- 1 teaspoon dried dill
- 1/3 cup white wine vinegar
- 1/2 teaspoon minced garlic
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup chopped pecans, toasted
- 1/2 cup diced red onion
- 1 cup GOOD EATS Herb Marinated Goat Cheese, crumbled and 2/3 cup of the olive oil

Directions:

Cook green beans in large saucepan of boiling water, about 4 minutes. Drain, immerse in cold water, drain, and pat dry. In small bowl, combine olive oil, dill, vinegar, garlic, salt and pepper. Whisk to blend. Place beans in shallow serving bowl. Sprinkle with pecans, red onion and feta. Just before serving, top with dressing and toss.